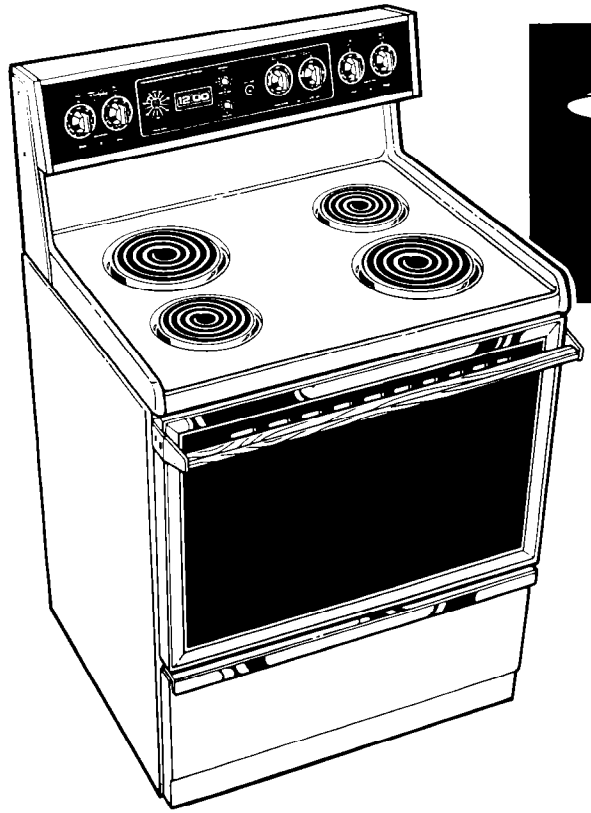
use&care guide

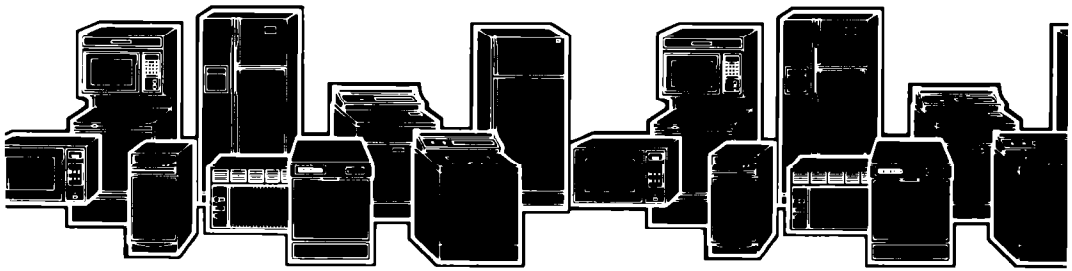


Whirlpool

ELECTRIC RANGE

Continuous-Cleaning
Model RF345PXP

:rowave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freeze



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Before you use your range

Read this Use & Care Guide and The Cooking Guide for important safety information.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Installing the range where it is protected from the elements, and on a floor strong enough to support its weight.
- Properly connecting the range to electrical supply and grounding. (See "Installation Instructions.")
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

See "Cooking Guide" for important safety and use information.

IMPORTANT SAFETY INSTRUCTIONS

WARNING – When using your range, follow basic precautions, including the following:

1. **DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
3. **DO NOT** allow anyone to touch hot surface units or heating elements. Dark colored units and elements can still be hot enough to burn severely.
4. **KEEP** children away from the range when it is on. The cooktop and oven walls, racks and door can get hot enough to cause burns.
5. **DO NOT** use the range to heat a room. Persons in the room could be burned or injured, or a fire could start.
6. **KEEP** pan handles turned in, but not over another surface unit to avoid burns, injury and to help prevent the utensil from being pushed off the surface units.
7. **DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
8. **DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit or heating element and you could be burned.
9. **DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
10. **MAKE SURE** to open the oven door all the way when adding or removing food to prevent burns.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

– SAVE THESE INSTRUCTIONS –

Copy your Model and Serial Numbers here

If you need service, or call with a question, have this information ready:

1. **Complete** Model and Serial Numbers (from plate just behind the oven door).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book, your warranty and sales slip together in the Literature Pac.

There is no warranty registration to return. Proof-of-purchase is all that is required for in-warranty service.

Model Number _____

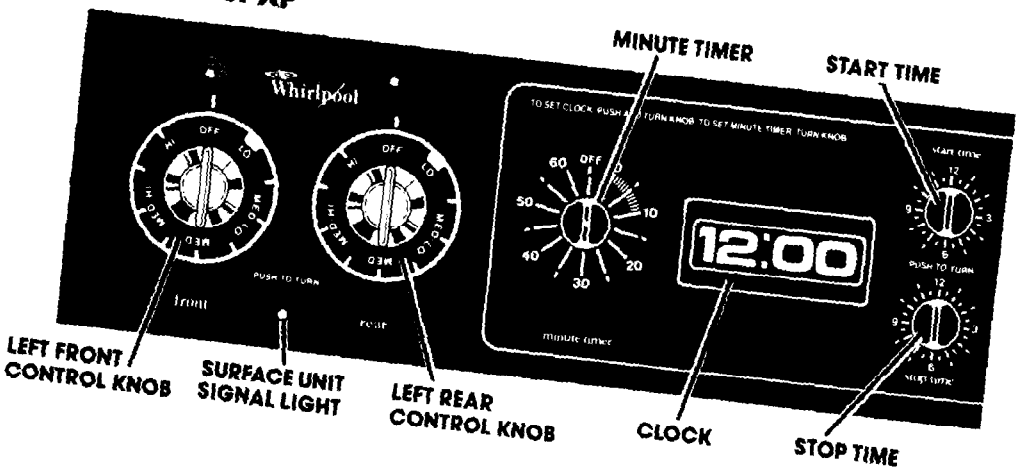
Serial Number _____

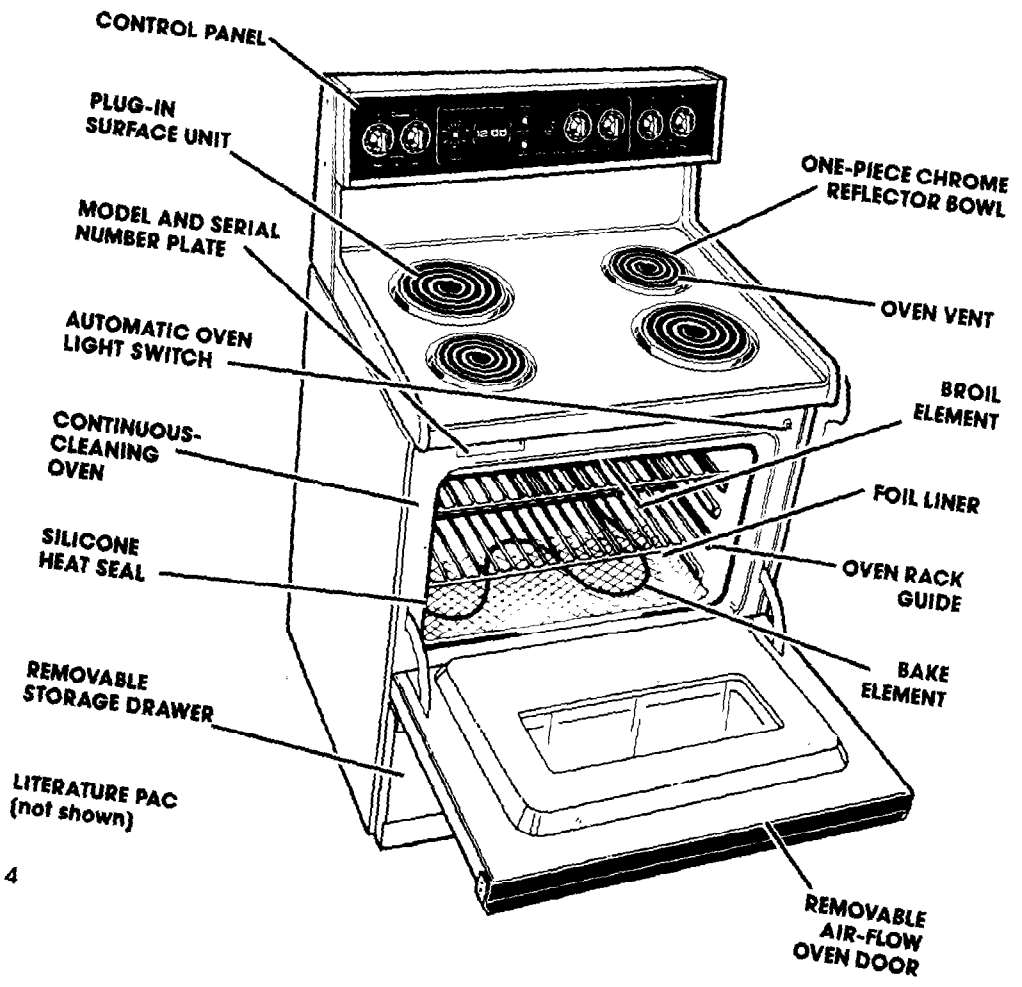
Purchase Date _____

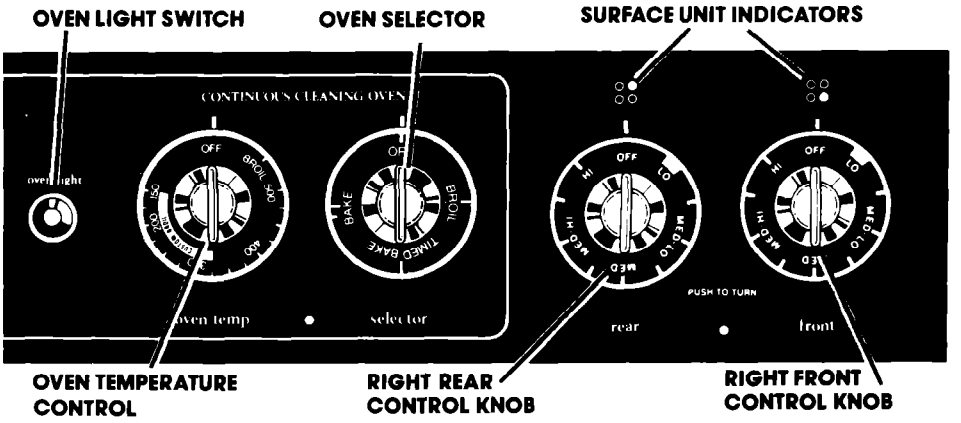
Service Company/Phone Number _____

Parts and features

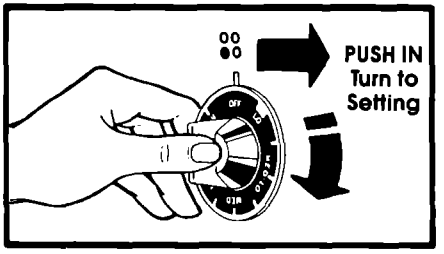
Model RF345PXP







Using the surface units



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface Unit Indicators

The solid dot in the surface unit indicator shows which surface unit is turned on by that knob.

Signal Light

One of the signal lights will glow when a surface unit is on.

WARNING: Be sure all lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

Use HI to start foods cooking; to bring liquids to a boil.

Use MED-HI to hold a rapid boil; to fry chicken or pancakes.

Use MED for gravy, puddings and icing; to cook large amounts of vegetables.

Use MED-LO to keep food cooking after starting it on a higher setting.

Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

CAUTION: The use of the HI setting for long periods of time can damage surface units and discolor chrome reflector bowls. Start cooking on HI and turn control down to continue cooking.

Use only flat-bottomed utensils for best cooking results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.

WARNING: The surface unit should never turn red during use. If it turns red, the bottom of the pan is not flat enough or is too small for the size of the surface unit. Damage to the surface unit, cooktop, wiring and/or surrounding area could result. If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit.

See the "Cooking Guide" for important utensil information.

Optional Canning Kit (Part No. 242905)

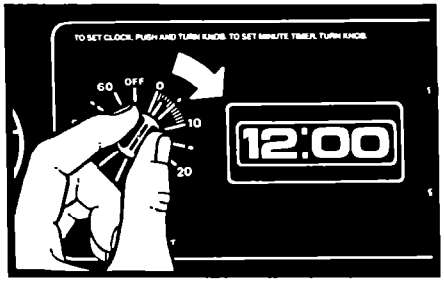
The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care® Service Company.

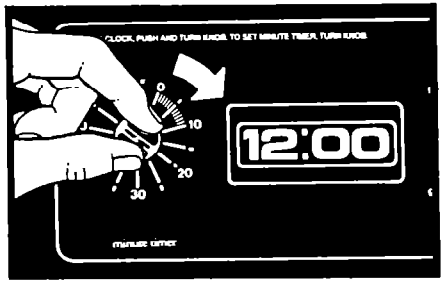
See the "Cooking Guide" for important canning information.

Setting the Clock

Push in and turn the Minute Timer Knob to set the Clock.



1. Push in Minute Timer Knob and turn clockwise until clock shows the right time of day.

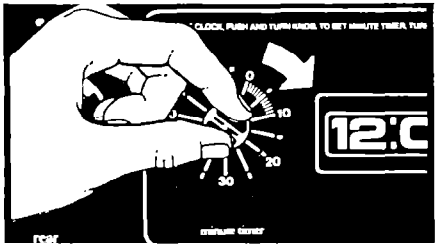


2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. **The clock setting will change if you push in the knob when turning.**

Using the Minute Timer

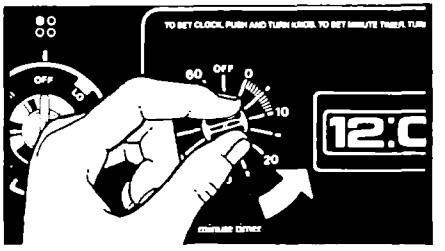
The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

DO NOT PUSH IN THE KNOB when setting the Minute Timer.



1. **Without pushing it in,** turn the Minute Timer Knob until the hand passes the setting you want.

PUSHING IN AND TURNING THE MINUTE TIMER KNOB CHANGES THE CLOCK SETTING.

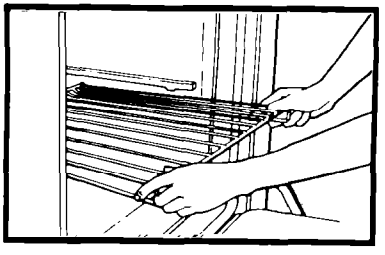


2. **Without pushing in,** turn the knob back to the setting you want.

When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

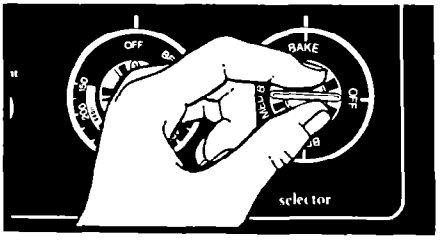
Using the Oven Controls

Baking

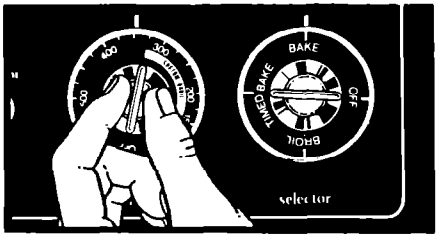


Rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

1. Position the rack(s) properly **before** turning on the oven. **To change rack position,** lift rack at front and pull out.

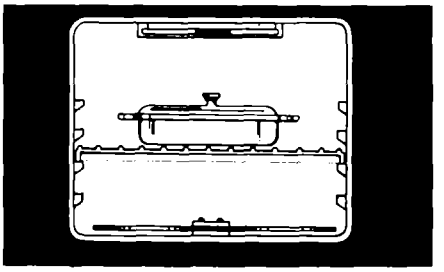


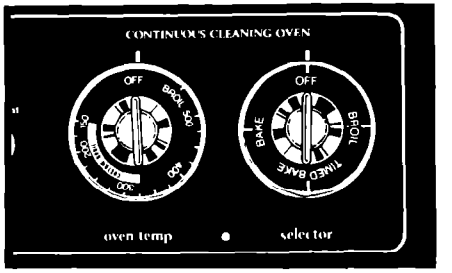
2. Set Oven Selector to BAKE.



3. Set Oven Temperature Control to the baking temperature you want. The Oven Signal Light will come on.

The oven is preheated when the Oven Signal Light first goes off.





4. Put food in the oven. **Note: Oven racks, walls and door will be hot.**

5. When baking is done, turn both the Oven Temperature Control and the Oven Selector to OFF

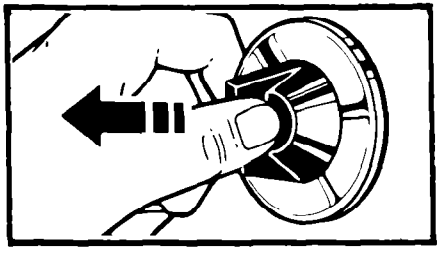
During baking, the elements will turn on and off to keep the oven temperature at the setting. The Oven Signal Light will turn on and off with the elements.

The top element helps heat during baking, but does not turn red.

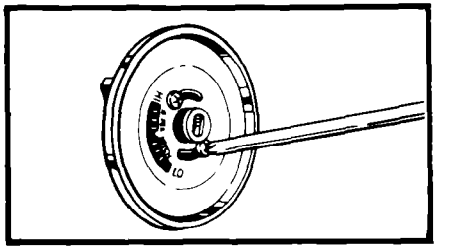
Adjusting the Oven Temperature Control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without your noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But when comparing to your old oven, the new design may give you different results.

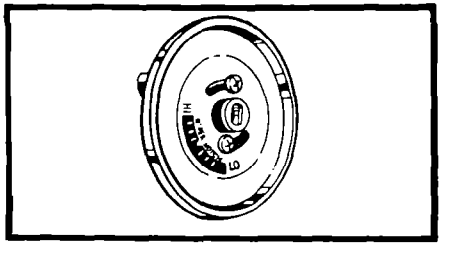
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



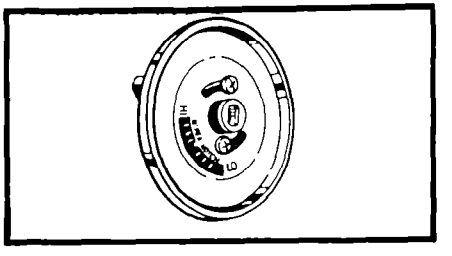
1. Pull the Oven Temperature Control straight off.



2. Loosen the locking screws inside the control knob. **Note the position of the notches.**



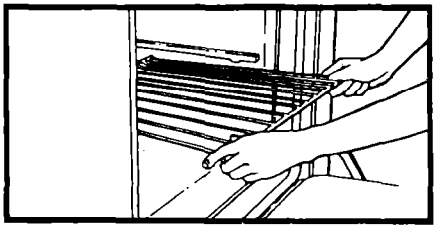
3. **To lower the temperature,** move a notch closer to LO. Each notch equals about 10°F (5°C).



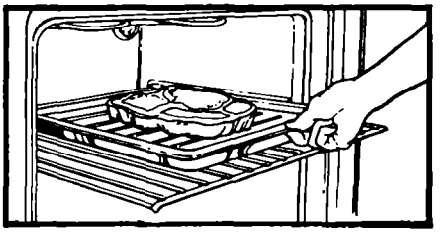
4. **To raise the temperature,** move a notch closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screw and replace the control knob.

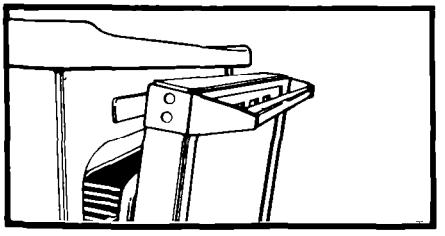
Broiling



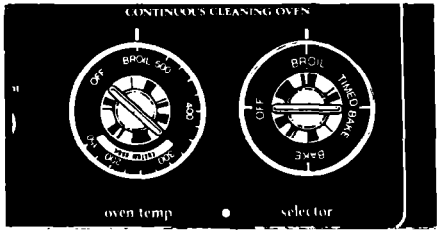
1. Position the rack before turning the oven on. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.



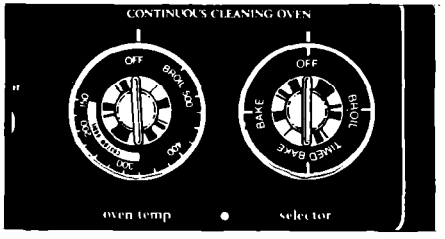
2. Put the broiler pan and food on the rack.



3. Close the door to the Broil Stop position, (open about 4 inches, 10.2 cm). The door will stay open by itself.



4. Set the Oven Selector and the Oven Temperature Control to BROIL.



5. When broiling is done, turn **both** the Oven Selector and the Oven Temperature Control to OFF.

Custom Broil

- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the Oven Signal Light goes off.
- If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325°F (65.5 and 142°C). The lower the temperature, the slower the cooking.

The Oven Selector must be on BROIL for all broiling temperatures.

CAUTION: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures and prevents window glass from cracking.

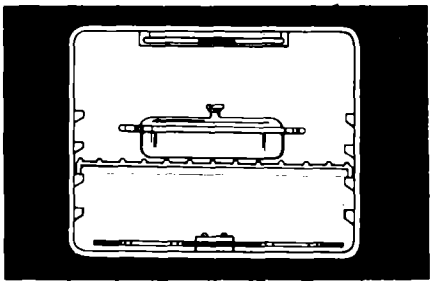
Using the Automatic MEALTIMER* Clock

The automatic MEALTIMER* Clock is designed to turn the oven on and off at times you set, even when you are not around.

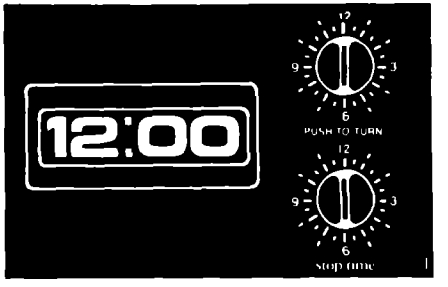
Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

To start and stop baking automatically:

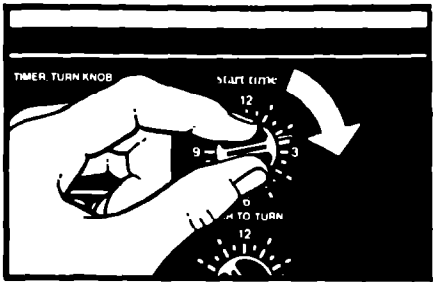
*Tmk.



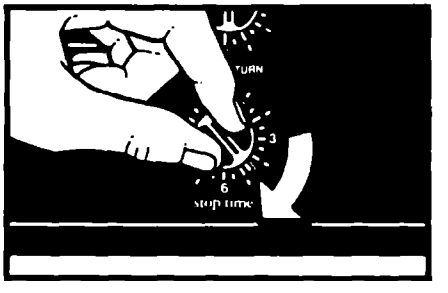
1. Position the oven rack(s) properly, and place the food in the oven.



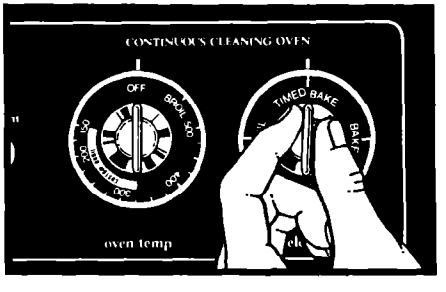
2. Make sure the clock is set to the right time of day.



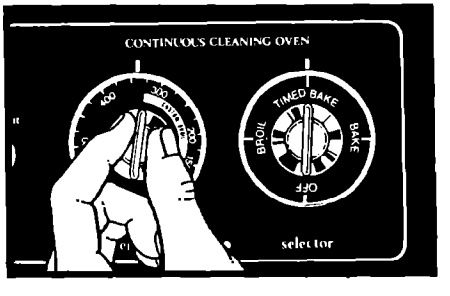
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.



5. Set the Oven Selector on TIMED BAKE.



6. Set the Oven Temperature Control on the baking temperature you want. The oven will now start and stop automatically.

After baking is done or to stop the oven before preset time, turn both the Oven Selector and the Oven Temperature Control to OFF.

To start baking now and stop automatically:

1. Position rack(s) properly, and place the food in the oven.
2. Make sure the clock is set to the right time of day.
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. Set the Oven Selector on TIMED BAKE.
5. Set the Oven Temperature Control on the baking temperature you want.
6. **After baking is done or to stop the oven before the preset time,** turn both the Oven Selector and the Oven Temperature Control to OFF.

WARNING: To avoid sickness and food waste.

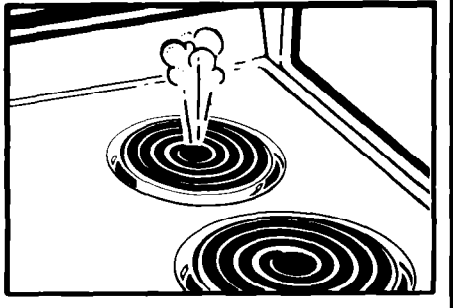
- **Use foods that will not go bad or spoil while waiting for cooking to start.**
- **Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.**
- **Smoked or frozen meats may be used; so can vegetables, fruit and casserole-type foods. Vegetables can be cooked in a covered baking dish with about ½ cup (118 mL) of water for 1 to 1½ hours.**
- **Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

The Oven Vent

Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit, or keep food warm on it while the oven is on.

CAUTION: Plastic utensils left over the vent can melt.

WARNING: If you leave a utensil on the right rear surface unit, use pot holders when moving it. Pan handles can become hot enough to burn.



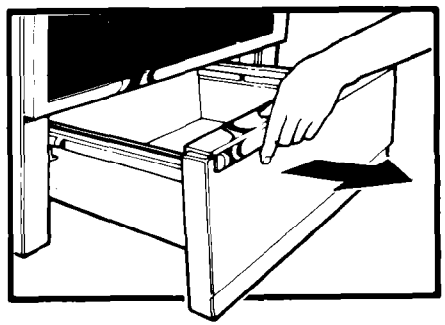
Do not block the vent. Poor baking can result.

The Storage Drawer

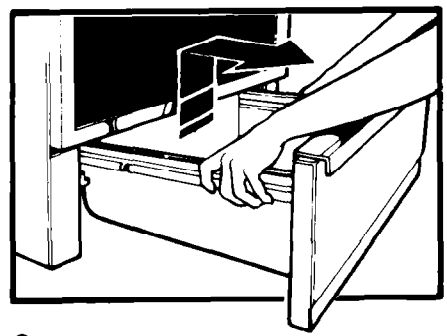
The storage drawer is for storing pots and pans. Never keep anything in the drawer that could burn or melt.

Use care when handling the drawer.

Removing the storage drawer

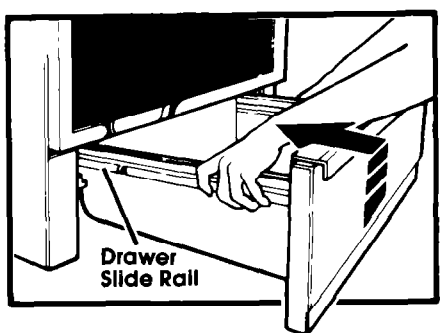


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

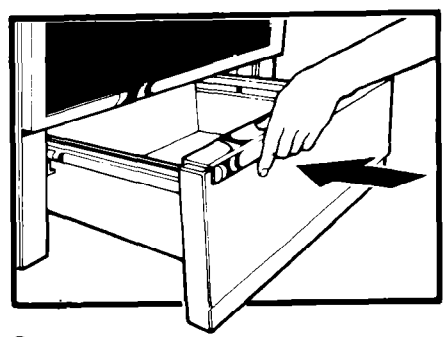


2. Lift back slightly and slide drawer all the way out.

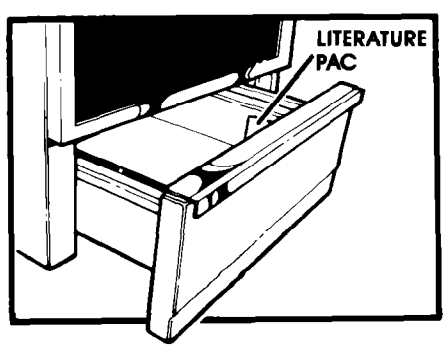
Replacing the storage drawer



1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.



Use & Care Guide storage

Store this booklet, along with your "Cooking Guide," sales slip and warranty in the Literature Pac, inside the storage drawer.

Optional Rotisserie

If you would like a rotisserie for your lower oven, you can order a kit (Part No. RCK-81/242985) from your Whirlpool Dealer. The kit includes easy installation instructions.

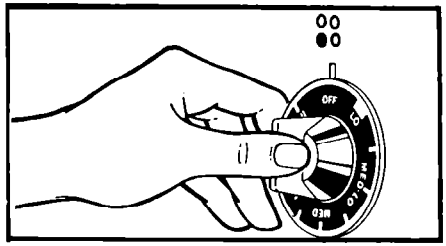
Caring for your range

Control Panel

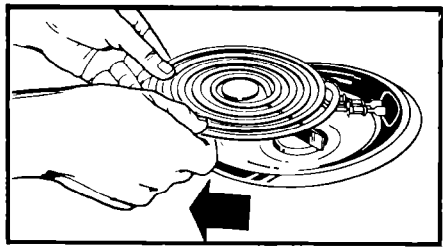
WARNING: To avoid burns and possible electric shock, first make sure all controls are OFF and the range is COOL.

1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. Rinse well and dry.
4. Push control knobs straight back on. Make sure they point to OFF.

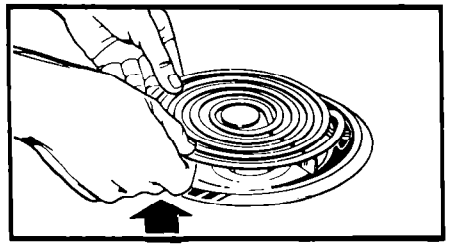
Surface Units and Reflector Bowls



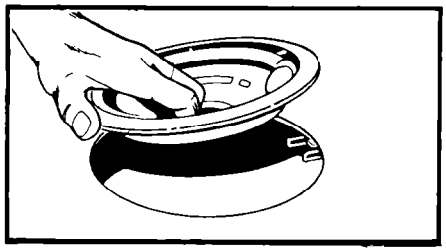
1. **WARNING: To avoid burns and possible electric shock, be sure surface units are OFF and COOL.**



3. Pull the surface unit straight away from the receptacle.

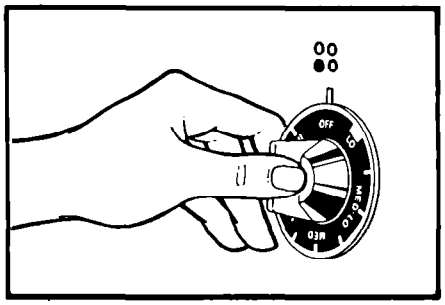


2. Lift the edge of the unit, opposite the receptacle, just enough to clear the reflector bowl.

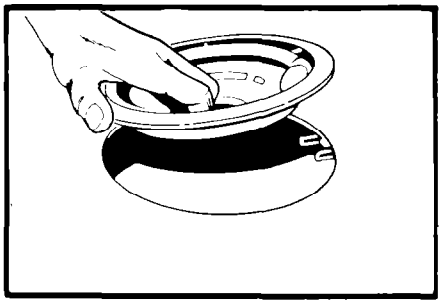


4. Lift out the reflector bowl. See Cleaning Chart on page 17 for cleaning instructions.

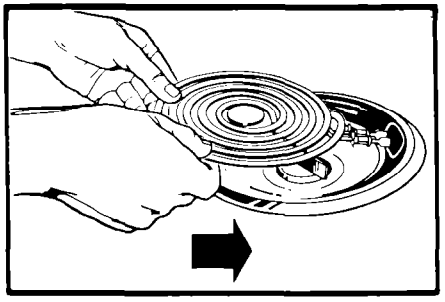
Replacing



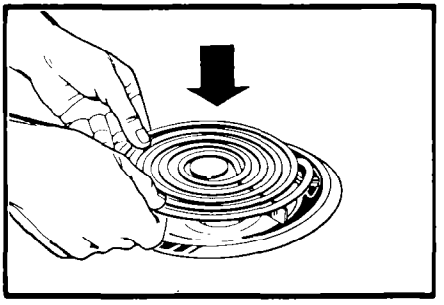
1. **WARNING: To avoid burns and possible electric shock, be sure surface units are OFF.**



2. Line up opening in the reflector bowl with the surface unit receptacle.



3. Hold the surface unit as level as possible with the terminal just started into the receptacle.



4. Push the surface unit terminal into the receptacle. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the reflector bowl.

CAUTION: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it. See "Cooking Guide" for further information.

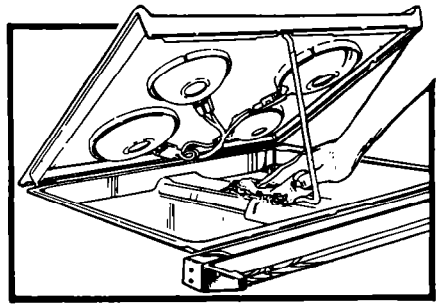
WARNING – DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Shock or fire hazard could result.

Lift-Up Cooktop

1. Lift front of cooktop at center and swing-up the support rod.
2. Carefully lower the cooktop onto the support rod.

WARNING: Be sure the rod fits in the notch in the cooktop and is held securely. It could accidentally fall and injure you.

3. Wipe with warm soapy water. Use soapy steel-wool pad on stubborn spots.



CAUTION: Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

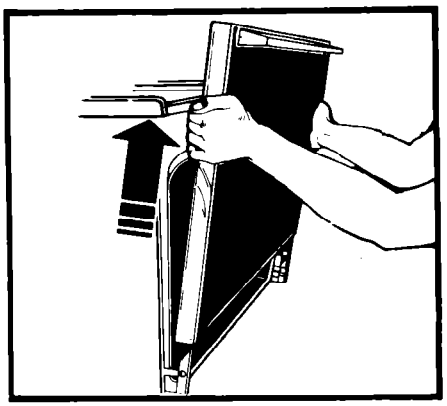
The Oven Door

Removing the oven door will help make it easier to clean the oven.

1. **WARNING: To avoid burns, be sure the oven is OFF and COOL.**

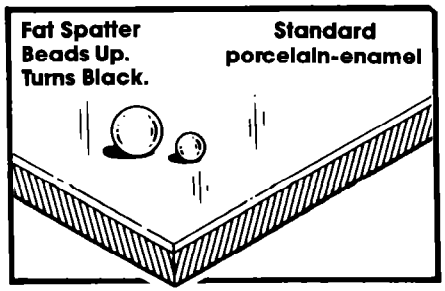
   Open the door to the first stop position.
2. Hold the door at both sides and lift **it at the same angle it is in.**
3. **To replace,** fit the bottom corners of the door over the ends of the hinges.

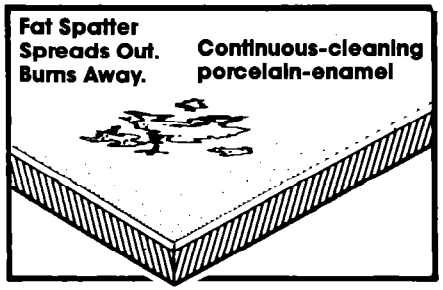
   Push the door down evenly. The door will close only when it is on the hinges correctly.



The Continuous-Cleaning Oven

Standard oven walls are coated with smooth porcelain-enamel. Your continuous-cleaning oven walls are coated with a special, rougher porcelain-enamel. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat chars and turns black. The spread-out fat **gradually** burns away at **medium to high baking temperatures** (350°-475°F, 176°-231°C) so the oven can return to a presentably clean condition.





Using Foil

Using foil on the oven bottom is recommended to catch sugar and starchy spills from pies and casseroles. **It must be used properly.** Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.

1. **WARNING: To avoid burns and possible electric shock, be sure the oven is OFF and COOL.**

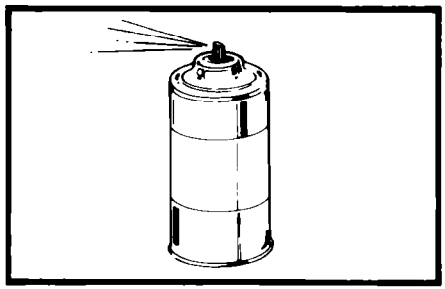
   Lift the cool bake element **slightly to lift the feet off the oven bottom.**

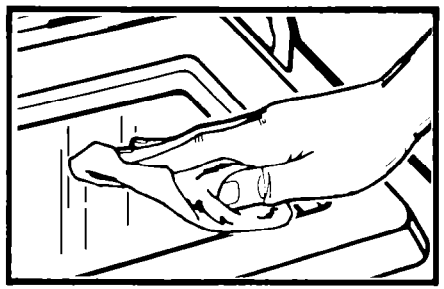
2. **Slide the foil under the bake element.** Make sure the foil is centered, long enough to start up both sides and without wrinkles.

   For proper baking, **lower the bake element so all feet rest solidly on the foil.**

CAUTION: Do not let foil touch the bake element. It could damage the element. Make sure foil is flat on the oven bottom and away from the bake element.

Hand Cleaning

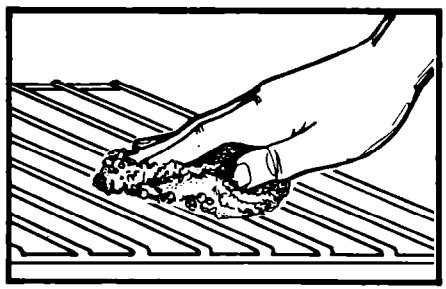


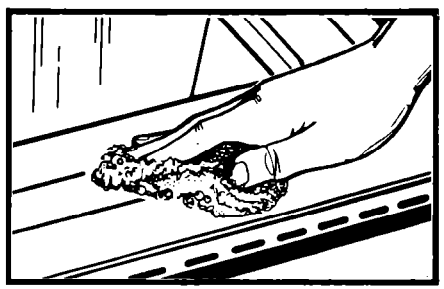


WARNING: DO NOT USE OVEN CLEANING PRODUCTS. Some can become trapped in the porcelain-enamel surface and give off harmful fumes.

WINDOW – Keep clean with hot sudsy water. Use a plastic scouring pad for stubborn spots. Rinse well.

Do not use steel-wool or abrasive cleansers.





RACKS – Use soapy steel-wool pad for best cleaning results. Rinse well.

WALLS AND DOOR – Wash with hot soapy water. Use a steel-wool pad or plastic scouring pad for stubborn spots. Rinse well.

Cleaning Tips

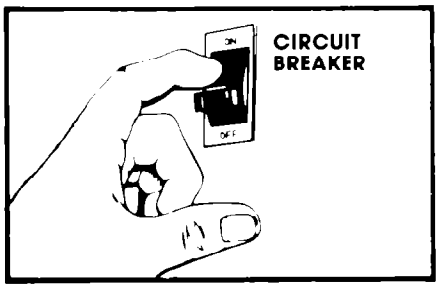
1. The oven window and racks are not coated. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.
3. If you do more broiling than baking, hand cleaning may be needed.
4. Use aluminum foil on the oven bottom according to instructions. Spillovers do not burn away and may stain the bottom.

Cleaning Chart

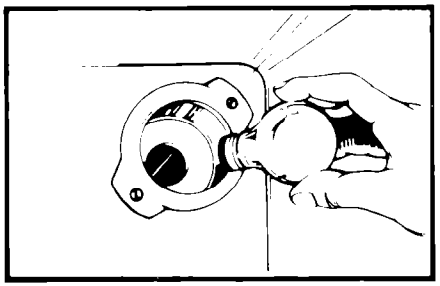
PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Soft cloth and warm soapy water. Nylon or plastic scouring pad for stubborn spots.	• Wipe off regularly when cooktop and lower oven are cool. • **Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.** • **Do not use abrasive or harsh cleansers.**
Surface units	No cleaning required.	• Spatters or spills will burn off. • **Do not immerse in water.**
Chrome reflector bowls	Automatic dishwasher or warm, soapy water and plastic scrubbing pad.	• Wash with other cooking utensils. • Clean frequently. • **Do not use abrasive or harsh cleansers.**
Broiler pan and grid	Warm, soapy water or steel wool pad.	• Wash with other cooking utensils.
Control knobs	Warm, soapy water and soft cloth.	• Wash, rinse and dry well. • **Do not soak.**
Control panel	Warm, soapy water or spray glass cleaner.	• Wash, rinse and dry well. • Follow directions provided with cleaner.
Oven racks	Warm, soapy water or soapy steel wool pads.	• Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.
Oven door glass	Spray glass cleaner; Warm, soapy water or plastic scrubbing pad.	• **Make sure oven is cool.** • Follow directions provided with cleaner. • Wash rinse and dry well with a soft cloth.
Continuous-Cleaning Oven	Warm, soapy water or soapy scrubbing pad. Heavy-duty aluminum foil or order a foil kit (Part No. 241430) from your Whirlpool dealer or TECH-CARE® service company.	• Clean stubborn spots or stains. Rinse well with water. • Place strip of aluminum foil on the bottom of the oven to catch spillovers. • **Do not use commercial cleaners.**
	Most fat spatters on the Continuous-Cleaning porcelain-enamel interior surface gradually reduce to a presentably clean condition during normal baking or roasting operations.	

The Oven Light

The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, push the **Oven Light** switch on the console. Push it again to turn off the light.



1. **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**



2. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.

Turn the power back on at the main power supply.

If you need service or assistance, we suggest you follow these four steps:

1. Before calling for assistance...

Performance problems often result from little things you can fix yourself without tools of any kind.

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See "Installation Instructions.")
- Have you checked the main fuse or circuit breaker box?

If the oven will not operate:

- Is the Oven Selector turned to a setting (BAKE or BROIL, but not TIMED BAKE)?
- Is the Oven Temperature Control turned to a temperature setting?

If surface units will not operate:

- Have you checked the main fuse or circuit breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

If surface unit control knob(s) will not turn:

- Did you push in before trying to turn?

If soil is visible on Continuous-Cleaning oven finish:

- The special finish is designed to **gradually reduce oven soil** during normal baking or roasting. It is not designed to keep your oven spotless, only presentably clean.
- If you broil often, you may see oven soil.
- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See page 16 for how to clean.

- Sugar and starchy spills may leave stains. See page 16 for hand cleaning tips. **Keep foil on oven bottom to catch these spills.**

If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the **Cooking Guide?**
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface unit being used?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from:

Continental U.S. . . (800) 253-1301
Michigan ..... (800) 632-2243
Alaska & Hawaii . (800) 253-1121

and talk with one of our trained Consultants. The Consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...

Whirlpool TECH-CARE FRANCHISED SERVICE

Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

WASHING MACHINES, DRYERS & IRONERS - SERVICING
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert F. Gunts, Vice President
Whirlpool Corporation
Administrative Center
2000 US-33 North
Benton Harbor, MI 49022

*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

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